

INDIAN FAMILY STYLE MENU (VEGETARIAN)

STARTERS

Eggplant Tikka: Baby eggplants glazed with spices and cooked to perfection

Seekh Kabab: Grilled caribbean vegetarian kebab

Tandoori Salad: Cottage cheese, sweet peppers, tomatoes, onions and pineapple marinated in a spicy marinade of vinegar and spices glazed

Tam Taeng: A vegetable salad finished with dressing made of tamarind and chopped chilies

Vegetable Samosa: Served with mint & cucumber raita

Papadom Raita & Tamarind dip on tables

SOUP

Tamatar Dhania Shorba

A light broth made of tomatoes flavored with fresh coriander

MAIN COURSE

Vegetable cutlets: Broccoli, lentil & potato

Steamed Eggplant: With black bean and ginger

Zucchini Paneer Butter Masala: Cottage cheese cooked in onion tomatoes & butter

Phoolgobhi Aur Mutter ki Kari: Cauliflower and peas curry

Stuffed Capsicum: Mushrooms, onions and pine nuts

Dal Tadka: lentil cooked traditionally

Steamed Rice: Finest basmati plain steamed

Indian Breads: Naan, Roti, Paratha

DESSERT

Pista Kulfi : Served with falooda

Seasonal Cut Fruits: A platter of exotic fresh fruits

Price per Person \$65 usd

Includes 4 hours international open bar

Requires a minimum of 16 guests

Service Charge & Sales Tax Included. All rates are subject to change and cannot be guaranteed until a full deposit is received. Prices valid for 2014-2015

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APPETIZERS - HORS D 'OEUVRES

Vegetable Samosa ,baked pastry with a savory filling

Vegetable Mix Pakora, vegetable dipped in a spiced batter and deep-fried: served with a spicy sauce

Paneer (Cheese) Pakora, fresh cheese in a spiced batter and deep-fried: served with a piquant sauce

MAIN COURSE

Butter chicken, boneless marinated chicken in a mild butter sauce

Fish Tika masala, fish fillets marinated with spices and yoghurt, grilled in oven

Gosht Kourma, indian lamb meat and onion stew

Paneer Makhani, exotic punjabi cuisine, spicy vegetable stew

Dal Makhani, Lentil "sauce" stew

Tawa Mix Vegetables, Mixed vegetable curry

Hydrabadi Vegetable Vegetables in yogurt & spice sauce

Biryani, Rice with spices

Naan, Oven baked flat bread

Lachha Paratha, Multilayered indian flat bread

Coriander Chutney,

Cucumber Raita, Cucumber yogurt dip

DESSERTS

Gulab Jaman, Fried sweet fresh cheese dumplings

Gajar Halwa, Sweet carrot pudding

Price per Person \$ 85 usd

Includes 4 hours international open bar

Requires a minimum of 16 guests

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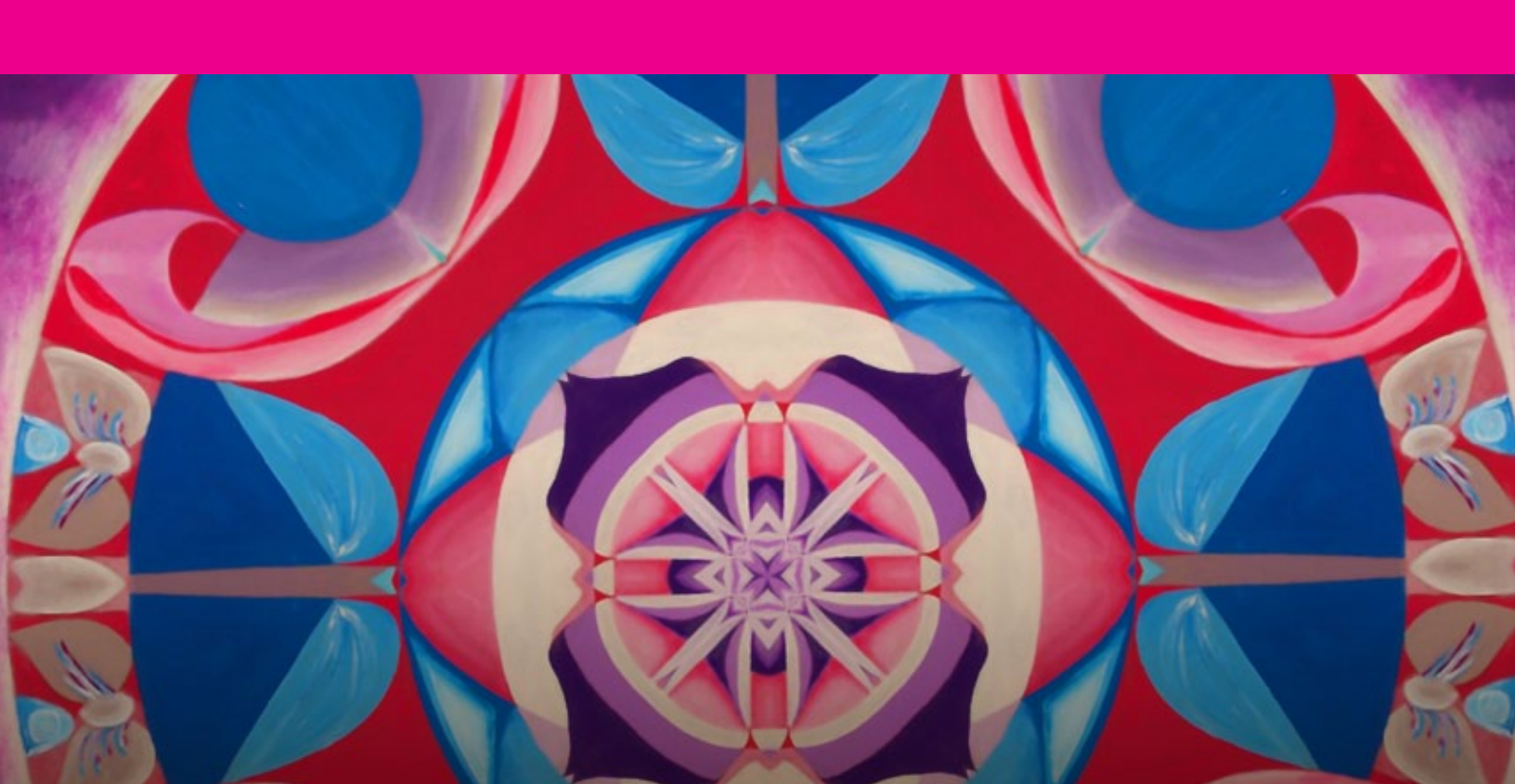


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BANQUET KIT 2014



KARISMA
GOURMET
INCLUSIVE
EXPERIENCE



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